

Roasted Red Pepper Chicken with Almonds

INGREDIENTS:

- 3 tablespoon extra virgin olive oil
- 2 pounds boneless skinless chicken thighs
- 2 jars roasted red peppers
- 1/2 cup coconut milk
- 3/4 cup toasted sliced almonds
- 1/2 tsp salt
- Freshly ground black pepper
- 3 cloves garlic
- 2 tbsp lemon juice
- 1 lemon zested
- For garnish: additional lemon zest sliced almonds and handful chopped cilantro

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Recipes!*



DIRECTIONS:

1. Heat olive oil in large pan (preferably cast iron) over medium-high heat. Add chicken thighs.
2. Cook 2 minutes on each side until browned.
3. Add to the food processor the roasted red peppers, coconut milk, sliced almonds, salt, pepper, 2 tablespoon olive oil, garlic, lemon juice and zest. Process until pureed and smooth.
4. Once chicken is browned remove from pan.
5. To the pan add the roasted red pepper sauce and bring to a boil. Reduce heat, add chicken back to pan with the sauce and cook for an additional few minutes until chicken is cooked through.
6. Serve garnished with additional lemon zest, chopped cilantro and additional sliced almonds.



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